



Make It Sweet.

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Bagels

Ingredients

Yukone

100 g (3/4 C + 2 Tbsp) Bread Flour
150 g (2/3 C) Water

Dough

150 g (2/3 C) Water – lukewarm
5 g (1 ½ tsp) Instant or Active Dry Yeast
31 g (1 ½ Tbsp) Barley Malt Syrup
400 g (3 1/3 C) Bread Flour
20 g (1 1/8 Tbsp) Kosher Salt

Water Bath

8 C Water
1 Tbsp Barley Malt Syrup
1 Tbsp Kosher Salt
½ Tbsp Baking Soda

Inclusions and Toppings

- Grated Asiago Cheese
- Cinnamon and Raisins
- Everything Mix – Salt, Poppy Seeds, Dried Garlic, Dried Onion, Sesame Seeds
- Egg Wash – 1 egg mixed with 1 Tbsp water – for toppings

Technique

1. Make yukone – also called tangzhong. Place 100 g Bread Flour and 150 g of Water in a microwave safe bowl, stir to combine and heat in microwave for 10 seconds, stir and repeat with 10 second intervals (1 – 2 times) until the paste is thick. Set aside to cool.
2. While the yukone is cooling, in a large mixing bowl combine 150 g warm Water and Barley Malt Syrup. Sprinkle yeast on top and set aside until foamy – about 5 minutes.
3. Add 400 g Bread Flour and 20 g Kosher Salt to the mixing bowl and add the yukone on top. Mix with a wooden spoon to combine.
4. Pour dough out onto lightly floured surface, bring it all together and start to knead. Knead for 5 minutes until the dough is smoother.
5. Place into a greased bowl, cover with plastic and set aside to rise for 1 hour – until almost doubled.
6. Divide dough into 3 pieces. Add cheese, cinnamon and raisins and everything mix to make different flavors.
7. Divide each one in thirds and round each piece of dough. Place rounded pieces onto greased baking sheet. Cover with plastic wrap and allow to rest for about 15 mins.
8. If baking immediately, preheat oven to 400°F. Bring Water and Barley Malt Syrup to a simmer and add the Kosher salt and baking soda (it will bubble)
9. Gently make a hole in each dough ball and stretch. (Optional – place onto a well greased parchment lined baking sheet, cover loosely with plastic wrap and refrigerate for up to 3 days. Preheat oven and bring water bath to a boil then proceed with #10.)
10. Working with several bagels at a time, place them top side down in the water. Simmer for 1 minute and turn over to simmer for one more minute. When removing them, place the bottom briefly on a dry towel and then put back onto greased baking sheet. Brush with egg wash.
11. Bake for about 20 minutes until golden. (For bagels with toppings, at 17 mins, brush with egg wash, add toppings and continue to bake for the remainder of the time.)

Cream Cheese Spreads

Garlic Herb

8 oz. Cream Cheese – room temp
2 Tbsp Butter – room temp
2 Tbsp Sour Cream
2 Cloves of Garlic finely minced
½ tsp dry Thyme
¼ tsp Dry Basil
½ tsp Dry Parsley
Salt and Pepper to taste

Combine all ingredients to taste. Store in the refrigerator.

Pumpkin Spice

8 oz. Cream Cheese – room temp
2 Tbsp Butter – room temp
2 Tbsp Sour Cream
½ C Canned Pumpkin
¼ C Powdered Sugar
1 tsp Chai Spice Mix – see below*
1 tsp Vanilla Bean Paste

Combine all ingredients. Store in the refrigerator.

*Chai Spice Mix

(Use this in cakes for spice cakes, in cookies, in ganaches and of course in tea!)

1 Tbsp ground ginger
1 Tbsp ground cinnamon
1 1/2 teaspoons ground cloves
1 Tbsp ground cardamom
1 teaspoon finely ground black pepper